

TEX★MEX

DINNER
\$39 PER PERSON

Menu for Houston Restaurant Weeks only.
\$4 for every dinner goes to the Houston Food Bank
(Choose one selection from each category)



FIRST COURSE

SEAFOOD CEVICHE

Fresh citrus and herb-cured Mahi Mahi, sea scallops and chunks of shrimp served with avocado and crispy plantains

OR

TEXAS LOADED QUESO

Our Tex-Mex Queso with jalapeños, pico de gallo and your choice of ground beef, spinach or chipotle roasted beef brisket

OR

PORK BELLY AL PASTOR QUESADILLAS

Housemade flour or corn tortilla stuffed with melted Oaxaca cheese, Pork Belly Al Pastor, grilled pineapple, red onions and cilantro.
Served with guacamole, pico de gallo and sour cream.

SECOND COURSE

ROASTED VEGGIE BOWL

Black Beans (whole), grilled zucchini, grilled roasted poblano, yellow squash, red bell peppers, roasted corn off the cob, spinach, mushrooms, guacamole, pico de gallo, avocado slices, crispy tortilla strips and grilled lime wedges
Add your choice of protein: Grilled Chicken Fajita, Grilled Jumbo Shrimp or Lime Cilantro Salmon

OR

ENCHILADAS EN MOLE NEGRO

Two mole negro rotisserie chicken and cheese filled red corn tortillas topped with rich black mole and Oaxaca cheese, sprinkled with toasted sesame seeds

OR

POLLO VIENNA

Chicken breast sautéed in our special cilantro butter topped with a mushroom chipotle chardonnay cream sauce.
Served with avocado slices and grilled vegetables

THIRD COURSE

TRES LECHEs OR **MEXICAN CARROT CAKE** OR **SOPAPILLAS**

Valencia's Tex-Mex Garage, Houston Restaurant Weeks Menu, valid Aug 1 - Sept 5, 2022

**HOUSE MARGS
@ HAPPY HOUR
PRICES!**

TEX MEX

LUNCH
\$25 PER PERSON

Menu for Houston Restaurant Weeks only.
\$2 for every lunch goes to the Houston Food Bank
(Choose one selection from each category)



FIRST COURSE

ELOTE

Fresh Roasted Corn (Off The Cob) blended with our special elote seasonings, served in a mini skillet

OR

TEX-MEX QUESO

Chile con queso made with fresh vegetables

OR

CHIPOTLE DEVEILED EGGS

3 Halves

**LUNCH SIZE
MARGARITA
\$4.99**

SECOND COURSE

ROTISSERIE CHICKEN TACOS (2)

Our Rotisserie Chicken and grilled roasted poblano, red bell peppers blended with sautéed mushrooms, onions and chipotle. Served with Mexican rice and your choice of black refried beans or charro beans and housemade flour or corn tortillas

Salsa choices: Avocado salsa verde, creamy chipotle, jalapeño ranch salsa or cilantro lime dressing

OR

TEX-MEX CHOPPED SALAD

Chopped mixed greens, applewood smoked bacon, Oaxaca cheese, tomatoes and grilled marinated chicken breast blended with our special balsamic ranch dressing

OR

ENCHILADAS (BEEF OR CHEESE)

Two ground beef or two cheese filled red corn tortillas topped with chili con carne, melted cheese, onions and Cotija Cheese.

Served with Mexican rice and your choice of black refried beans or charro beans

THIRD COURSE

TRES LECHES OR MEXICAN CARROT CAKE OR SOPAPILLAS